

A WIDE CHOICE OF SMART STYLES FOR AUTUMN WEAR

Two Attractive Evening Frocks That Suggest Paris—As Many Afternoon Gowns Modeled on Both Conservative and Dressy Lines—A Pair of Suits Designed For Autumn—An Ostrich Boa That Heralds Winter's Fur "Choker"



It is very interesting to watch how American designers have arisen to meet the unusual conditions that war has created in the Parisian world of fashions. In all cases they have proved themselves able to weather the paucity of ideas from Paris, to adapt those reaching us to the individual needs and temperaments of American women and in many cases even to better imported models. Even Lucille's housewife mode, introduced last spring and adopted this fall by such houses as Paquin, Callot, Jenny and Worth, has been adapted by American designers who have mastered it to that it now plays an important part in maintaining the fluff and frills of our evening frocks. Perhaps this all means at length American fashions for American women, although certain of us still feel that we can never exist without the incomparable grace and charm of Paris-made gowns.

At any rate, we are rapidly acquiring over here the spirit and method of fashion exploitation as it has so long been practiced abroad, and despite our mistakes American designers are seen to be progressing as creators of beautiful modes and fancies. Experts even go so far as to say that our fabric manufacturers at this very minute are producing broadcloths, silks and novelty materials superior in texture, finish, color and design to those which are being imported.

One of our beautiful evening frocks

is developed in white tulle and silver metal cloth over a foundation of flesh colored pussy willow satin. The simple bodice has a crush girdle of metal cloth and is charmingly finished with a garland of French roses extending from the left shoulder and trailing down the right side front. A heavy lace finishes the bottom of the short skirt, which has a tunic of tulle falling in four points. The edge of the tunic is finished with a narrow metal cloth banding. Many of the evening gowns shown by Paquin have abundance of flowers as finishes—belts of flowers, festoons and garlands around the skirts and clusters of flowers catching up fluffy effects. American women will gladly adapt this charming fad when they realize that hundreds of women in Paris are earning their living making these flowers.

Our other dance frock is of palest pink silk net over a slightly deeper pink satin foundation. The skirt ripples and ends in narrow ruffles at the hem, with just a suggestion of the panther drape over the hips. The very décolleté bodice is finished with an unusual "sac-

drage," which gives glimpses of an elaborate opalescent beaded girdle, while a long beaded end falls the length of the skirt. This makes a delightful design for the debutante. The illustration of the rather conservative afternoon gown features a black satin tunic that drapes irregu-

larly, with a wide crush girdle beautifully finished with metal embroidery. The simple bodice and oddly shaped sleeves, which are corded, are trimmed with black satin ball buttons. The dainty collar and cuffs of white georgette are outlined with black val lace. The other afternoon frock is

decidedly juvenile, an indestructible navy blue voile with a full tucked skirt finished with a shirred yoke and a taffeta hem. The simple long sleeved bodice has a smart yoke of white georgette crape finished with self buttons and a jaunty little apron effect. The saucy poke that goes with this

gown is faced with pale pink velvet. Of our two suits one is semitailored, a Russian green broadcloth with military braid on the front of the coat. The choker collar is of gray astrakhan fur, and the skirt is plain, full and short. The other design is of navy gaberdine, a dressy suit richly trimmed with black silk braid and a silk tassel that appears to fasten the coat in spite of the blue bone buttons down a little vest of old rose broadcloth. The flaring collar curving upward about the throat is of champagne colored satin faced with old rose broadcloth. With the flaring sleeve we have a modish suit for dressy wear.

Two more new effects are the black and white ostrich boa with its smart tassels of black and white silk braid, so suitable till cold weather demands furs, and the tall hat of velvet, with a fancy band of molre ribbon and a fetching jet pin well placed. This hat is another step in the evolution of the flat sailor becoming a chimney pot.

High collars were noted on the model dresses at almost all the Paris houses. On the suits and aside wraps they are mostly of fur. These high fur collars are choker shape, muffling the chin, and are so huge they look like

misplaced muffs. They may be bought or ordered in sets. One set comes hat and muff, with luxuriant, detachable cuffs and collar of fur. Another set is muff, cuffs and collar.

Velvet, plain or crossed by narrow fur strips, is used for the high collars when fur is not worn. Stock collars, heavily hand embroidered, are combined with a darker tone satin on the day blouse, and lace collars, used on the more elaborate frocks, are opened in front.

Bluish mauve is a new shade. The Watteau idea of light pink and blue is seen in glaze effects, embroidered brooches, etc. Bright yellow and deep flesh shades appear as finishings of navy blue gowns. Black and white is still smart. Sand color and horizon blue blend well, as do also the palest pastel blue and deep old rose. Mink combined with bottle or Russian green tones up the somber effect at once. Three new shades are current, blackberry and mulberry. These colors are exquisite in velvet and also look well in woolen and silk dress goods. All shades of purple will be worn, lavender and mauve for evening coats. Suits are made of navy, black, graphite gray, bottle and Russian green. African brown, mahogany or mulberry, dark metal shades of gray and grayish blue. Deep purple suits are trimmed with beaver fur and ermine.

Time to Start Your Tea Table

"THE charm of the tea table," says an up-to-date bride, "lies in its readiness to serve a fragrant cup at a moment's notice. When a friend drops in for a call late in the afternoon the tea table is the social meeting place. My table occupies the cozy corner, where a vase of flowers lends the artistic touch for such charming chats as we have."

The electric tea samovar gives the needed comfort. It is a luxury, indeed, to sit at the table and prepare the cup that cheers. But if water must be heated in the kitchen or in alcohol lamp filled and a match found the whole spirit of the charming ceremony is lost in the shortcomings of unpreparedness.

The flavor is the main thing to be considered in brewing a good cup of tea, and the art is to secure a maximum of fragrance with the least amount of tannin. The main points are that the water should never remain on the leaves more than from three to five minutes and that the teapot should be thoroughly heated, because it is only at the boiling point that some of the volatile essence of the leaves may be properly extracted.

In the electric tea samovar a chain passing through the cover to the water is attached to an aluminum tea ball in which the tea leaves are placed. The tea ball is then drawn up into the cover of the samovar and is not lowered into the water vessel until the water boils. This happens in about eight or ten minutes after the current is switched on, according to the quantity of water to be heated. As soon as the water boils the tea ball is lowered into the hot water and allowed to remain there from three to five minutes until the infusion is sufficiently fragrant, when the ball is again drawn up into the cover of the samovar by means of the chain. Tea made in this way is free from tannin and is infinitely superior to tea made in a pot in which the leaves are permitted to soak indefinitely.

A dainty tea cloth, a pretty plate of thin sandwiches, with fillers really appetizing, or a china basket of tasty cakes, and witty conversation flows as tea from the spout.

NEW DESIGN FOR DAINTY COMBINATION



MODISH LINGERIE.

THIS handmade combination of sheer batiste has for its distinction good cut, hand tucking, val insertion and edging. Little dashes and parallels of finest hand embroidery add the last finish with small knots of palest pink ribbon. If any one finds this too elaborate for daily wear she may still adapt the good lines and cut to the dimity or an excellent quality of longcloth.

Those Fancy French Terms

A SPIC is a savory jelly. Usually it is made with meat stock, and vegetables or meat is prepared with it while it is hot and liquid and inserted before it has cooled and hardened.

Au gratin is a term applied to a dish baked with crumbs or cheese and a sauce and served in the dish in which it is baked.

Bain marie is the French name for a double boiler—a dish kept hot over boiling water.

Braise means to smother or cook closely covered with vegetables and herbs.

Cannapies are appetizers composed of some dainty spread or set on a small piece of toast.

Croquettes are forms of fried bread in which minced or stewed meat is served.

Canneloni is a piece of meat stuffed and rolled.

Croûtons are dice of dried bread browned in fat or in the oven and

served usually with creamy soups. Glaze is stock reduced by boiling to a stiff jelly.

Maigre means meagre, or made without meat, so a soup maigre is made without meat.

Marinate means to steep in a seasoning, as oil or oil and vinegar. Pettis fours are little cakes.

Piece de resistance is the main dish of the meal.

Potage is a thick soup. Purée is a pulp pressed through a sieve.

Ramekins are cheese souffles served in china or paper cases, and hence the china dishes in which souffles are cooked.

Ragout is a highly seasoned and rich stew or hash.

Rissoles are bits of pastry containing a mince of fish or meat, rolled and fried.

Saute means fried brown in shallow fat.

To Counteract Fatigue Try Sugar

IF we all understood the proper duty and function of sugar we should probably be a healthier nation. The trouble with sugar is that most of us eat it in such a way and at such a time that it spoils our appetite for more substantial food.

But sugar, in spite of all the harm that it does when eaten in excess, should be recognized as one of the greatest helps in counteracting fatigue. It is so recognized among the armies at war in Europe. Sweet and milk chocolate are supplied liberally to the soldiers, as much for the sugar as for the chocolate. And various sorts of sugar candy are given to them. And some women, desirous to help the soldiers to the best of their ability, heard of this demand for sweets and turned their attention from knitting needles and worsteds to candy kettles and sugar and turned out homemade fudge by the pound for the soldiers.

All of us who have heard a certain lecturer on mountain climbing talk know how often she pauses to say that at just that point she stopped to nibble a cake of a famous brand of milk chocolate. At the boys and girls camps throughout the country a cake of chocolate is the usual accompaniment of a hike, and it is the sugar as well as the chocolate that is useful.

For sugar gives quick results in

energy. If you are very tired and nibble a bit of sweet or milk chocolate or eat a couple of lumps of sugar or eat any candy you will feel within a very few moments noticeably refreshed. And the tired shopper who has not time to stop for luncheon could gain strength for the rest of her work if she would eat a cake of chocolate or some candy and sit still for ten minutes.

ETIQUETTE RULES

THE proper place for a woman in her own automobile or carriage or box at the opera is the right hand corner. People in this country are not so particular about this as are English and continental, but it is a point worth observing by those who wish to give form and elegance to the daily conduct of life. Ceremony and punctilio can be carried too far, as in India, where the laws governing the manners and practices of the various castes are complicated to an exasperating point. But a society entirely devoid of etiquette is apt to be crude, rude and ungraceful. To draw a line between that ceremonial which makes it a capital offense for a subject to look at the lama of Tibet and the mannerless state of a mining camp is a perfectly possible achievement.

Charm of a Well Modulated Voice

BUSINESS men know well the value of a well modulated voice and are literally unable to turn away an agent who uses it to advantage. Why then do women pay so little attention to their voices? Is it because they ignore the importance of it, or is it lack of training during childhood? It may be both; it may be also the climate here in America, for even an Italian laborer has an agreeable voice, decidedly superior to that of many a refined American woman. When children screech on streets and in railway and trolley cars as if they owned the latter, lack of training is usually responsible for the prevailing harshness of voices. The school system which exacts a constant overstrain of the child's voice is also another factor which is most deplorable.

If the English pronunciation is regarded as soft, it is largely due to the fact that children are never allowed to raise their voices above the ordinary level, a most soothing and appreciable rule. Even in our so called "elocution schools" children are asked to strain their voices, and the main factor, that of modulating and softening them, is completely overlooked. It is most unfortunate for any woman to have a harsh voice, and yet how many are so afflicted without being aware of it! If you consider that a soft voice goes further than good looks and fine clothes it seems worth while to lay stress on it in the education of our boys and girls, for it is something that costs nothing but a little self control and self observance and is as important as good grammar.

Hoarseness in children is almost general in some parts of this country owing to climatic conditions, but it is an ailment which can be cured with the advice of the physician, care and patience. If not attended to in time it may result in chronic hoarseness and spoil the quality of the voice forever. Plenty of fresh air, walking or sleeping, and constant gargling with cold salt water before retiring and on rising are excellent precautions.

Stenciled designs on candle shades are most alluring, especially if the design on the shade appears on pillows, runners and hangings in the room.

Three Excellent Pickle Recipes

Chowchow. ON cold meat days chowchow comes in very handy, taking the place of a salad or more expensive appetizer. Enough of the pickle, too, can be made for a dollar's worth of winter storage.

Chop one peck of green tomatoes, one-half peck of ripe tomatoes, six onions, three small heads of cabbage, one dozen green peppers, with the seeds of each kind removed. Sprinkle with salt and put in a bag coarse enough for the liquid to drain through. Hang the bag over a wide tin pan and let the draining go on all night. In the morning put the drained vegetables into a porcelain lined kettle with two pounds of brown sugar, one-half teacupful of grated horseradish and one teacupful each of ground black pepper, mustard, whole white mustard seed, mace and celery seed. Cover with good cider vinegar and boil till clear. Seal hot in jars with tightly fitting covers.

Sweet Cucumber Pickles. To many tastes sweet pickles are far more acceptable than acid ones, and they always seem much more of a dainty than the sharper sort. If tender and well sweetened and spiced they often seem like delicious preserves.

To 500 small cucumbers take three quarts of cider vinegar, add two ounces each of cinnamon, allspice and cloves, three pounds of light brown sugar and a few tiny red peppers. Let the cucumbers stand overnight in salt and water and then put them in the cold vinegar and bring to a boil. After the boiling begins cook them twenty minutes more.

Ripe Tomato Soy. This is excellent for cold meats and hot fish, and many delicious appetizers can be made with soy for a basis. A tablespoonful of it put into the dressing of a fish hors d'oeuvre gives a delicious taste.

To one peck of tomatoes, peeled and sliced, put eight onions, sliced thin, and one cupful of salt. Let the mixture stand twenty-four hours and then drain off all the liquor. Then to the tomatoes and onions add two quarts of vinegar and one tablespoonful each of ground mustard, ginger, cloves and allspice and cayenne pepper to taste. Many persons use half a tablespoonful of the cayenne, as the peppery quality is thought the chief charm of soy. Stew slowly for three hours and when nearly done add two pounds of sugar and one-fourth pound of white mustard seed. Put in jars while hot.

PINS FOR THE "FRENCH TWIST"



SHELL EXQUISITELY WROUGHT.

HERE are a few of the new toylike novelties for the small twists that collect furs still appear in this fall. These combs and pins are hand carved and set with tiny colored jewels, and one has rhinestones. The breakable slender corners are re-enforced with hand carved gold. Please notice how coral shaped and graceful two of the designs are. They are equally suitable for matrons and young women.